## **Fruit Parfait35**

Number of Servings: 35 (349.87 g per serving)

| Amount | Measure | Ingredient                            |
|--------|---------|---------------------------------------|
| 13 1/2 | lb      | Yogurt, vanilla, nonfat, light, w/asp |
| 1.00   | gal     | Strawberries, fresh, sliced           |
| 1.00   | gal     | Blueberries, unswtnd, fzn, pkg        |
| 7.00   | cup     | Cereal, granola, w/o raisins, low fat |
| 2 00   | CUD     | Nuts almonds slivered                 |

| Nutri<br>Serving Size<br>Servings Per   | (350g)  |   | cts                  |
|---|---|---|----------------------|
| Amount Per Se   | rving   |   |                      |
| Calories 27   | 0 Calo  | ories fron                                    | n Fat 4              |
|   |   | % Da  | aily Valu            |
| Total Fat 5g  |   | 8'  |                      |
| Saturated Fat 0.5g  |   |   | 3                    |
| Trans Fat   | 0g  |   |                      |
| Cholesterol   | 5mg   |   | 2                    |
| Sodium 160  | lmg   |   | 7                    |
| Total Carbo   | hydrate 4   | 49g   | 16                   |
| Dietary Fi  | 24  |   |                      |
| Sugars 28   | Bg .  |   |                      |
| Protein 9g  |   |   |                      |
| Vitamin A 89  | 6 · 1   | Vitamin (                                     | 80%                  |
| Calcium 30%   | 6 • 1   | Iron 8%                                       |                      |
| *Percent Daily Voilet. Your daily voilet and depending on your  | alues may b   | e higher or l<br>eds:                         |                      |
| Total Fat<br>Saturated Fat<br>Cholesterol<br>Sodium<br>Total Carbohydra<br>Dietary Fiber<br>Calories per gran | Less than<br>Less than<br>Less than<br>Less than<br>ate | 65g<br>20g<br>300mg<br>2,400mg<br>300g<br>25g | 80g<br>25g<br>300 mg |

## Instructions

Layer yogurt and fruit altenately into clear glasses (looks nice in clear glass) and refrigerate. Just before serving add 3 T granola and 1 TBSP slivered almonds o the top of each serving.

1 serving = ~1 3/4 cup serving = 3 CS

## Food Handling:

- Wash hands immediately before engaging in food preparation and again after engaging in any activities that contaminate the hands.
- Single gloves should be used for only one task and then discarded.

## Holding:

- Hold for cold service at an internal temperature of 41 F or lower.

8/16/2007 9:32:49AM Page 1 of 1